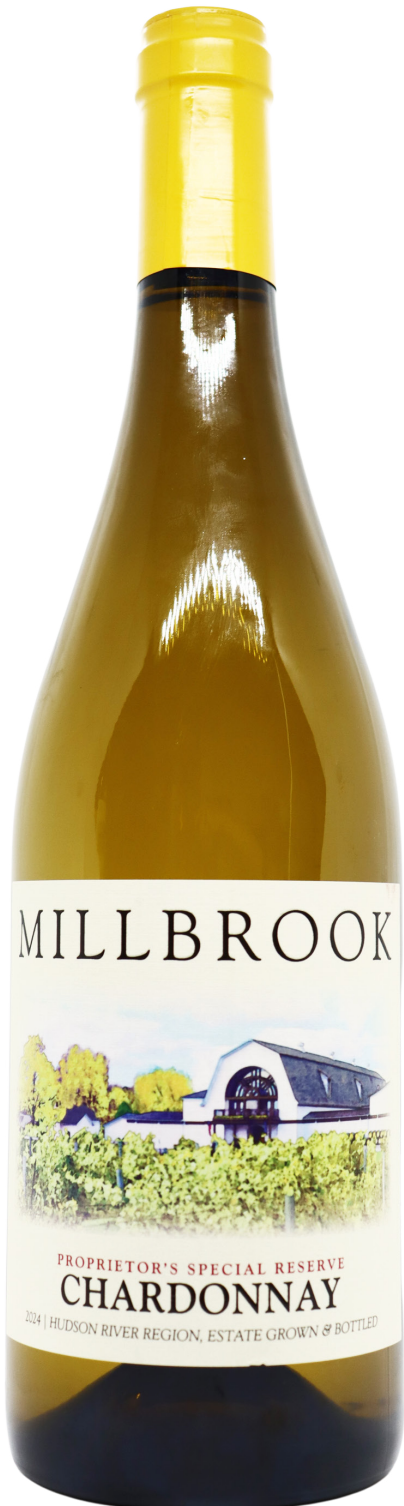




2024

**CHARDONNAY
PROPRIETOR'S SPECIAL RESERVE**

HUDSON RIVER REGION, ESTATE BOTTLED



Tasting Notes:

Elegant aromas of stone

fruits and honeysuckle

are complimented by

round flavors that are

highlighted with citrus

and white peach notes.

Well-integrated French

oak and balanced acidity

lead to a refreshingly

clean finish.



Food Pairing:

Pairs well with roasted or

grilled chicken, lobster,

turkey, grilled salmon, or

creamy pasta dishes.

Grape Varietals:

100% CHARDONNAY

Harvest Date:

SEPT. 23 - OCT. 3, 2024

Harvest Brix:

23.0°

Malolactic Fermentation:

100%

Barrel Regimen:

100% FERMENTED & AGED FOR 10 MONTHS IN FRENCH OAK

Bottling Date:

SEPTEMBER 2025

Case Production:

450 CASES

2024 Growing Conditions: The growing season started with a cool, wet spring which gave us a slow start. The warm, dry summer with minimal rain allowed the vines to catch up eventually. Harvest started ontime at the end of September with warm, dry weather which gave us excellent quality of fruit.

Winemaking Techniques: Produced in the traditional Burgundian fashion including complete barrel fermentation in French oak and 100% malolactic fermentation.

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